



Cold Cake Recipe

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Assumptions made

- We need to make the cake for 9 people , so I made the cake serve 12 people and have extra's if someone wants more .
- I used the 9*2 inches pan and made the cake in 2 batches and the preheat temperature was similar to the original recipe but I extended the time by 5 minutes .
- For the cooling time I used the from the original recipe .
- I multiplied the ingredients thrice to suite the recipe .
- I divided the cake into 6 equal parts and repeated the same for the other cake .

Cold cake recipe (serves 12 people)

Ingredients

- 2.25 cup of flour
- 0.75 cup of cocoa powder.
- 1.50 tsp of salt
- 2.25 tsp of baking powder
- 2.25 tsp of baking soda
- 3 cup of sugar
- 3 egg
- 1.50 cup of milk
- 6 tsp of vanilla essence
- 1.50 cup of boiling water

NOTE: 1 cup= 150 ml



Recipe preparation

- Grease the 9*2 inches pan and preheat the oven at 175 degrees Celsius for 15 minutes.
- Sieve together the flour , cocoa , salt , baking powder , baking salt to a mixing bowl and add sugar.
- Make a well in the centre of the bowl and add the eggs , vanilla essence and milk. Whisk the ingredients well without lumps.
- Pour boiling hot water and whisk thoroughly. The batter is ready.
- Pour half of this batter in the pan and bake at 175 degrees Celsius for 35 minutes.
- Cool the cake in a wire rack for 30 minutes. Refrigerate the cake for an hour before serving.
- Repeat this process for the other batch.
- Cut each cake into 6 equal parts and serve.

Total
duration: About 2 hours





ENJOY YOUR CAKE

